

IN THE CLAIMS

Please amend claims 1-26 for the sake of clarity, strikeout or double bracketed portions deleted, underlined items added, and add new claims 27 and 28, as follows:

1. (Currently Amended) ~~An~~ A dry, organic oxygen scavenging composition for enhancing shelf-life of a packaged product, said composition comprising a plurality of dry ingredients including an enzyme system, a suitable energy source for said enzyme system, and a ~~buffering agent~~ suitable non-aqueous neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source and maintaining a stable pH during said enzymatic consumption, said dry, organic composition being suitable for direct contact application to the product of the packaged product with no consumer detectable change in product character.
2. (Currently Amended) The dry, organic oxygen scavenging composition of claim 1 wherein said enzyme system comprises an oxidoreductase enzyme.
3. (Currently Amended) The dry, organic oxygen scavenging composition of claim 2 wherein said enzyme system further comprises catalase.

4. (Currently Amended) The dry, organic oxygen scavenging composition of claim 3 wherein said oxidoreductase enzyme comprises glucose oxidase.

5. (Currently Amended) The dry, organic oxygen scavenging composition of claim 3 wherein said oxidoreductase enzyme comprises hexose oxidase.

6. (Currently Amended) The dry, organic oxygen scavenging composition of claim 3 wherein said suitable energy source comprises a reducing sugar.

7. (Currently Amended) The dry, organic oxygen scavenging composition of claim 6 wherein said reducing sugar is selected from the group consisting of glucose, galactose, fructose, xylose, arabinose, mannose, rhamnose, maltose, isomaltose, lactose, and cellobiose.

8. (Currently Amended) The dry, organic oxygen scavenging composition of claim 7 wherein said suitable energy source comprises a glucose source.

9. (Currently Amended) The dry, organic oxygen scavenging

composition of claim 8 wherein said glucose source comprises dextrose.

10. (Currently Amended) The dry, organic oxygen scavenging composition of claim 9 wherein said oxidoreductase enzyme comprises glucose oxidase.

11. (Currently Amended) The dry, organic oxygen scavenging composition of claim 9 wherein said oxidoreductase enzyme comprises hexose oxidase.

12. (Currently Amended) The dry, organic oxygen scavenging composition of claim 10 wherein said glucose oxidase is present in an amount of about 1 and 100 activity units (U) per gram.

13. (Currently Amended) The dry, organic oxygen scavenging composition of claim 8 wherein said catalase is present in an amount of about 1 and 300 activity units (U) per gram.

14. (Currently Amended) The dry, organic oxygen scavenging composition of claim 13 wherein said glucose source is present in an amount of about 20 to 99 weight percent.

15. (Currently Amended) The dry, organic oxygen scavenging composition of claim 14 wherein said buffer suitable non-aqueous neutralizing agent is present in an amount of about 1 to 80 weight percent of said composition.

16. (Currently Amended) The dry, organic oxygen scavenging composition of claim 15 wherein said buffer suitable non-aqueous neutralizing agent comprises sodium bicarbonate.

17. (Currently Amended) The dry, organic oxygen scavenging composition of claim 14 wherein a molar ratio of glucose to buffering suitable non-aqueous neutralizing agent is in the range of about 0.5 to 1.

18. (Currently Amended) The dry, organic oxygen scavenging composition of claim 14 wherein a molar ratio of glucose to buffering suitable non-aqueous neutralizing agent is in the range of about 10 to 1.

19. (Currently Amended) The dry, organic oxygen scavenging composition of claim 18 wherein said molar ratio of glucose to buffering suitable non-aqueous neutralizing agent is in the range of about 2 to 1.

20. (Currently Amended) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is contained in a water permeable enclosure.

21. (Currently Amended) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a bag.

22. (Currently Amended) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a resealable bag.

23. (Currently Amended) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a sachet.

24. (Currently Amended) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is contained in laminate product receiving structure.

25. (Currently Amended) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is embodied in a three dimensional form.

26. (Currently Amended) An A non-aqueous enzymatic oxygen scavenging system composition in combination with a foodstuff susceptible to oxygen spoilage of a packaged foodstuff, said system

comprising an effective amount of a ~~buffering dry neutralizing~~ agent for buffering reaction products formed ~~said system~~ during enzymatic activity of said system subsequent to direct application upon said foodstuff in furtherance of oxygen scavenging, ~~said system being suitable for direct contact with items packaged for preservation.~~

27. (New) An organic oxygen scavenging composition for direct contact application to and or with food stuff of packaged food stuffs, said composition comprising non-aqueous ingredients, said ingredients including an enzyme system, an effective energy source for said enzyme system, and an effective neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source and maintaining an effective pH for continuation of initiated oxygen scavenging.

28. (New) In a food preservation process the steps comprising:

- a) providing a foodstuff susceptible to oxygen degradation;
- b) providing an organic oxygen scavenging composition comprising non-aqueous ingredients, said ingredients including an enzyme system, an effective energy source for said enzyme system, and an effective neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source; and,

c) packaging said composition with said foodstuff within a container for said foodstuff, said composition thereby in direct contact with said foodstuff in said container.